i Sofà

BAR ▪ RESTAURANT ▪ ROOF TERRACE

BAR MENU

from 12pm to 12am

Hot Drinks

Espresso	3
American Coffee	4
Decaffeinated	3
Barley Coffee	4
Ginseng	4
Cappuccino	4
Milk	3
Soy Milk	3
Lactose-free Milk	3
Hot Chocolate	6
Chamomile Tea	5
Tea and Infusions	5
Irish Coffee	15

Soft Drinks

Fruit Juices	6
Fresh Orange Juice	8
Orange Soda	6
Coca Cola	6
Coca Cola Zero	6
Sprite	6
Lemon Soda	6
Peach Iced Tea	6
Lemon Iced Tea	6
Crodino	6
Cedrata Tassoni	6
Tomato Juice	6
Ginger Ale Cortese	6
Ginger Beer Cortese	6

Beer

Nastro Azzurro	8
Heineken	8
Ichnusa unfiltered	8
Menabrea	8
Corona	8
Craft Beer	10

Water

San Benedetto (still and sparkling)	5
Nepi (lightly sparkling)	5
San Pellegrino (sparkling)	5
Panna (still)	5

Tonic Water

Fever Tree Mediterranean	6
Fever Tree Indian	6
Cortese	6

Roman Afternoon Tea

Dammann teas and infusions*. 10

Choose from 8 different blends, served with a sweet and savory selection of delights:

- sweet selection: tea pastries, mignon pastries, muffins and cakes
- savory selection: mini sandwiches and gua bao.

* Dammann teas and infusions : Dammann Frères is today one of the most important producers of French tea at an international level. The first company to produce teas with natural flavors, its exclusive tea blends, of unique origins, are recognized among the most valuable.

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Cocktails

Aperol Spritz 15
(Aperol, Prosecco, Soda)

Americano 15
(Campari, Punt e Mes and Soda)

Negroni 15
(Bombay Gin, Punt e Mes, Bitter Campari)

Manhattan 15
(Maker's Mark, Punt e Mes, Angostura)

Dry Martini 15
(Gin Elephant Navy Strength, Noilly Prat)

Espresso Martini 15
(Vodka Stolichnaya, Kahlua, Espresso)

Daiquiri 15
(Rum Veritas, Lime juice, cane sugar syrup)

Margarita 15
(Tequila Jose Cuervo Silver, Lime juice, Cointreau)

Old Fashioned 15
(Maker's Mark, Knob Creek Rye, Lump sugar, Angostura)

Zubrowka Mule 15
(Zubrowka Vodka, Lime juice, Ginger beer)

Mojito 15
(Havana 3, lime, mint, soda)

Hugo Spritz 15
(Liquor elderflower, prosecco, mint, lime)

Non-alcoholic Cocktails

Esotico 13
(Pineapple juice, Passion Fruit, Coconut syrup)

Agrumato 13
(Pink Grapefruit syrup, Cranberries Juice, Ginger Ale, Lime)

Estivo 13
(Peach syrup, Orange juice, Schweppes Lemon)

Floreale 13
(Rose Syrup, Grapefruit Juice, Schweppes Lemon)

Summer Specials

Afrodite's kiss 20
(Vodka Reyka, Maraschino, rose syrup, cocumber syrup, cranberry, lemon juice)

Sunset in paradise 20
(Brandy Torres, Whisky Black Label, apricot juice, cointreau, cinnamon syrup, lemon)

Indigo rum fashioned 20
(Rum Damoiseau, Rum Abuelo7, sugar cube, chocolate bitter)

Special Cocktails

Indigo Spritz 17
(Mirto, Franciacorta)

Roman Lady 17
(Malfy Gin, Lime juice, Elderflower liqueur)

Pink Fizz 17
(Gin Tanqueray n. 10, Pink Grapefruit syrup, Lime juice, Elephant Sloe Gin)

Irish Boulevardier 18
(Teeling Single Grain, Carpano Antica Formula, Bitter Gagliardo)

Yellow Parrot 18
(Rum Clairin Sajous, Havana 3, Cointreau, Galliano, Lemon juice)

Smokey Habanero 18
(Mezcal Momento Verde, Tequila Jose Cuervo Silver, Lime, Habanero syrup, Ginger Beer, Maldon Salt)

Green Sour 17
(Zubrowka, Green Apple Liqueur, Green Apple Juice, Lime, Rose Syrup)

Zombie 20
(Plantation overproof, Appleton estate, Veritas, Pernod, Falernum, Lime, Grenadine, Cinnamon syrup, Grapefruit juice and Angostura)

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Brandy, Cognac, Calvados

Torres 15	12
Stravecchio Branca	12
Lepanto	14
Courvasier VSOP	18
Hennessy	14
Calvados Morin	12
Pierre Ferrand	15
Martell Cordon Bleu	35

Gin & Tonic

Tanqueray N° 10	15
VII Hills	15
Elephant Gin	18
Gin Mare	15
Gin Arte	15
Hendrick's	15
Sabatini	15
Elephant Navy Strength	18
Martin Miller's	15
Whitley Neill	15
Plymouth Navy Strength	15
Bombay Sapphire	15
Gordon's	15
Malfy	15
Monkey 47	18

Rum

Abuelo 7	15
Abuelo 12	20
Diplomatico Reserva	20
Appleton 12	18
Zacapa 23	20
Zacapa XO	30
Don Q Vermouth cask finish	17
Doorly's XO	15
Appleton Reserve	12
Kraken Spiced Rum	12
Damoiseau VSOP	18
Clairin Sajous	18
Veritas	12
J. Bally	15

Tequila and Mezcal

Patron Anejo	18
Jose Cuervo Silver	12
Mezcal Momento Verde	13
Don Julio Reposado	15

Amari

Amaro del Capo	8
Jefferson	10
Mirto	8
Di Saronno	8
Formidabile	10
Brancamenta	8
Fernet Branca	8
Rabarbaro Zucca	8
Cynar	8
Unicum	8
Jägermeister	8
Montenegro	8
Lucano	8
Averna	8

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from 12pm to 12am

Single Malt Scotch Whisky

Talisker Skye	15
Lagavulin 16	18
Oban 14	17
Caol Ila 12	17
Laphroaig 10	15
Glenfiddich 15	18
Ardbeg	18

Tennesse Whiskey

Jack Daniel's	13

Irish Whiskey

Jameson	12
Teeling Single Grain	15

Indian Whisky

Paul John Brilliance	18

Japanese Whisky

Nikka From the Barrel	20
Nikka Yoichi	25
Nikka Coffey Malt	20

Rye Whiskey

Knob Creek Rye	17

Bourbon Whiskey

Bulleit	14
Woodford Reserve	18
Maker's Mark	16
Jim Beam	12

Blended Scotch Whisky

Johnnie Walker Black Label	14
Chivas Regal 12	12

Vodka

Belvedere	15
Reyka	18
Grey Goose	15
Stolichnaya	12
Zubrowka	15

Vermouth & Porto

Martini Ambrato	8
Carpano Antica Formula	10
Bitter Gagliardo	8
Punt e Mes	8
Noilly Prat Original Dry	8
Porto Sandeman	8

Liqueurs

Frangelico	8
Genziana	8
Kahlùa	8
Galliano	8
Passoã	8
Pernod	8
Cointreau	8
Benedectine	8
Maraschino Luxardo	8
Baileys	8
Sambuca	8
Limoncello	8

Grappe

Shiraz Casale del Giglio	10
Prosecco Castagner Leon	10
Moscato Poli	12
Amarone Marolo	14
Castagner Leon Riserva	12
Petit Verdot Casale del Giglio	12
Berta Bric del Gaian aged	20

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BAR MENU

from 12pm to 12am

Bubble

	Glass	Bottle
Prosecco DOCG Tenuta Sant'Anna Region: Veneto. Grape variety: Glera	10	35
Spumante Duca Rosè Brut Region: Sicily. Grape variety: Frappato	10	35
Franciacorta Brut Barone Pizzini Region: Lombardia. Grape variety: Chardonnay/Pinot Nero	15	70
Franciacorta Brut Rosè Barone Pizzini Region: Lombardia. Grape variety: Chardonnay/Pinot Nero		80
Franciacorta Saten Barone Pizzini Region: Lombardia. Grape variety: Chardonnay/Pinot Nero		70
Franciacorta Cuvée Prestige Ca' del Bosco Region: Lombardia. Grape variety: Chardonnay/Pinot Nero/Pinot Bianco		80
Ferrari Perlè Trento DOC Region: Trentino. Grape variety: Chardonnay		80
Champagne Philippe Gonet Brut Region: France. Grape variety: 60% Pinot Nero, 30% Chardonnay, 10% Pinot Meunier	18	90
Champagne Lanson Black Label Brut Region: France. Grape variety: Pinot Nero/Chardonnay/Pinot Meunier		100
Champagne Veuve Cliquot Ponsardin Region: France. Grape variety: Chardonnay/Pinot Nero/Pinot Meunier		140
Champagne B. Pitois Brut Rosè Region: France. Grape variety: Pinot Nero/Chardonnay		150
Champagne Cristal Louis Roederer Region: France. Grape variety: Chardonnay/Pinot Nero		300
Champagne Dom Perignon Vintage Region: France. Grape variety: Pinot Nero/Chardonnay		300

White Wines

	Glass	Bottle
Anthium Bellone Casale del Giglio Region: Lazio. Grape variety: Bellone	12	40
Chardonnay Terre del Barolo Region: Piemonte. Grape variety: Chardonnay	10	30
Sauvignon Alturis Region: Friuli. Grape variety: Sauvignon Blanc	10	30

Red Wines

	Glass	Bottle
Cesanese di Olevano sup. "Silene" Ciolli Region: Lazio. Grape variety: Cesanese.	10	30
Valpolicella Classico Bonacosta Masi Region: Veneto. Grape variety: Corvina/Rondinella/Molinara	10	35
Rosso di Montalcino Campogiovanni Region: Tuscany. Grape variety: Sangiovese grosso	12	45

Rosè Wines

	Glass	Bottle
Tellus rosato Falesco Region: Lazio. Grape variety: Sirah	10	30

Dessert Wines

	Glass
Aphrodisium Casale del Giglio Region: Lazio. Grape variety: Petit Manseng/ Viognier/ Greco/Fiano	10
Zibibbo Florio Region: Sicily. Grape variety: Uva Zibibbo	10
Passito di Pantelleria Florio Region: Sicily. Grape variety: Moscato d'Alessandria	10

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SNACK BAR MENU

from 12.30pm to 7pm

The Classics

Caprese (3-V) 16
Buffalo mozzarella, yellow and red datterino tomatoes

I Sofà" salad (4-5-VV) 17
Mixed leaves, aromatic herbs, black rice, exotic fruit, pistachio, avocado cream and buckwheat wafers

Caesar salad (3-4-9-10) 16
Browned chicken dice, iceberg salad, croutons, crunchy bacon, Parmigiano Reggiano flakes and its dressing

Raw ham and mozzarella (3) 18
Raw ham and buffalo mozzarella

Roman Pinsa (1-3-4)
Mixed flours dough, leavened for 72 hours, served with rocket, mozzarella, smoked salmon 15
Mixed flours dough, leavened for 72 hours, served with tomato and mozzarella 12

Platter (3-5) 25
Gastronomic specialties from the Lazio region
Cold cuts and cheeses from Lazio region with chutney, jam and honey

Smoked salmon with croutons (1-3-4-13) 19

Lasagna with meat sauce (3-4-9-14) 16
Artisanal rough dough, meat sauce, bechamel, Parmigiano Reggiano cheese.

Aubergine Parmigiana (3-4-V) 16
Local aubergines, tomato and fresh basil sauce, Italian mozzarella, Parmigiano Reggiano

Mezze maniche pasta from our tradition 19
To choose amongst:
- Amatriciana: pork cheek, tomato, pepper, chili pepper, pecorino cheese (3-4)
- Carbonara: pork cheek, eggs, pecorino cheese, pepper (3-4-9)
- Gricia: pork cheek, pecorino cheese, pepper (3-4)
- Cacio e Pepe: pecorino cheese, pepper (3-4-V)

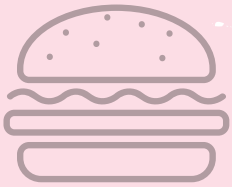
Fillet of beef (LF) 33
with sautéed spinach, herbed new potatoes

Sea bream (1-LF) 25
with grilled vegetables

The Sandwiches

from 12.30pm to 10pm

Club Sandwich (3-4-9-10) 20
White bread, grilled chicken, smoked bacon, egg, tomato, lettuce, mayo.
Served with french fries (*).



Classic Beef Burger (3-4-5-9-10-12) 19
Sesame bread, beef burger, lettuce, tomato, red onion, mayo.
Served with french fries (*).

Cheese Burger (3-4-5-9-10-12) 20
Sesame bread, beef burger, cheddar cheese, lettuce, tomato, red onion, cucumber.
Served with french fries (*)

Tramezzini - Soft white loaf

from 12.30pm to 12am

Ham and Cheese | Tuna and Tomatoes (1-3-4-9) 9

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SNACK BAR MENU

from 12.30pm to 10pm

The Aperitif

HAPPY HOUR

The Tasty (3-4-9-V) — 20
Choice of one drink from the menu served with:
Crisps, nuts, olives, mini pizzas, puff pastries, nachos with Guacamole sauce, sauce De Queso and Mexican sauce

The Delicious (3-4-5-9-11-12-14) — 22
Choice of one drink from the menu served with:
2 pc spicy chicken wings, 2 pc fried cheese croquettes, 2 pc vegetable stuffed puff pastry, crisps, nuts, olives

Spicy chicken wings (5pc) (3-4-5-9) — 8

Vegetable stuffed puff pastry (5pc) (3-4-5-9-11-12-14-V) — 7

Fried cheese croquettes (6pc) (3-4-5-9-V) — 7

The Desserts and the Fruit

Tiramisù (3-4-5-9-V) — 12
Mascarpone cream, coffee, Osvego Gentilini biscuit

Brownies with vanilla ice cream (3-4-5-9-11-V) — 10

Apple tart (1-3-4-5-9-V) — 12

Fresh season fruit platter (VV) — 12

Ice cream (3-4-5-9-V) Three scoops of your choice... — 9
Chocolate | Strawberry | Hazelnut | Lemon | Vanilla | Pistachio

Sorbet (3-4-9-V) — 9
Strawberry | Lemon

Vegetarian dish (V). Vegan dish (VV). Lactose free (LF)

Gluten free
We serve gluten free dishes without ingredients and products containing gluten. However, we cannot guarantee that preparations will respect the limit of 20ppm (20 mg of gluten per kg). Please ask the restaurant staff in case of allergies or strong intollerances.

Some products may be frozen depending on the availability and season.

The dishes served in this menu may contain one or more allergens appertaining to the 14 categories of allergens listed in Annex II of EU Regulation No. UE 1169/2011 such as:

1 Fish and products thereof
2 Molluscs and products thereof
3 Milk and products thereof (including lactose)
4 Cereals containing gluten or derivatives thereof
5 Nuts and products thereof
6 Crustaceans and products thereof
7 Peanuts and products thereof
8 Lupin and products thereof
9 Eggs and egg-based products
10 Sulphur dioxide and sulphites
11 Soybeans and products thereof
12 Sesame seeds and products thereof
13 Mustard and products thereof
14 Celery or celery based products